



light

BITES

- Homemade flatbread with lemon & garlic aioli (V, VG*) 4.50
- Garlic & lemon marinated olives (VG, NGI) 5
- Homemade garlic flatbread, olive oil & balsamic (V, VG*) 5.50

starters

Homemade soup of the day

warm bread (V, VG*, NGI*)

Whipped goats cheese bon bons

baby radish, tzatziki mousse, honey lemon dressing (V)

Mixed vegetable spring roll

sesame stir fried vegetables, honey and soy dressing (V)

Chicken and pine nut terrine

apricot jam, caramelised pine nuts, toasted ciabatta (NGI*)

Chilli and lime crab cakes

crispy kale, tomato & sweetcorn salad, peppered egg yolk

Hoisin duck Staffordshire oatcake

shredded duck, cucumber & spring onion strips, poached plum

Creamy garlic mushrooms

fresh tarragon, blue cheese crumb, crusty sourdough loaf (V, VG*, NGI*)

Crispy tofu

pickled carrot, beetroot purée, chopped salad (VG, NGI)

desserts



Triple chocolate brownie

chocolate sauce, burnt white chocolate, vanilla bean ice cream (V, VG*, NGI*)

Sticky toffee pudding

toffee sauce, crème anglaise (V)

Lemon parfait

vanilla mousse, passionfruit syrup, sugared shortbread (V, NGI*)

Rhubarb & custard tart

white chocolate cream, vanilla ice cream (V)

Three scoops of ice cream

with fresh berries & berry coulis (V)

main

COURSES



Roast pork loin

creamed potatoes, roast potatoes, sage stuffing, sautéed savoy cabbage, green beans, maple apple gravy (NGI*)

Roast topside of beef

creamed potatoes, roast potatoes, sautéed carrots, sautéed red cabbage, Yorkshire pudding, rich beef gravy (NGI*)

Root vegetable wellington

roast potatoes, braised red cabbage, green beans, sautéed carrots, vegetable gravy (VG)

Add cauliflower cheese £5.50 (V, VG*, NGI)

Beer battered fish & chips

skin-on triple cooked chips, homemade tartare sauce, pea purée (NGI*)

Chicken thigh and chorizo pie

creamed potatoes, sautéed leeks, chicken velouté

Leek & mushroom tagliatelle

tarragon cream, crispy leeks (VG, NGI*)

Mediterranean vegetable moussaka

layered Mediterranean vegetables, lasagne pasta, béchamel sauce, cucumber & mint salad (VG)

Classic Caesar salad

shredded gem lettuce, soft boiled egg, parmesan, croutons, crispy pancetta, grilled chicken (NGI*)

Traditional horiatiki salata

tomatoes, cucumber, onion, green pepper, lemon feta cheese, olives, olive oil & white wine vinegar dressing (V, NGI)

Mediterranean potato salad

new potatoes, blistered cherry tomatoes, chopped spinach, red onion, cucumber, lemon & balsamic dressing (VG, NGI)

Lemon & parsley marinated chicken

new potato gratin, garlic greens, parsley sauce (NGI)

Moddershall BBQ glazed beef burger

monteray jack cheese, bacon, homemade slaw, sautéed BBQ onions, house salad, skin-on triple cooked chips (NGI*)

sides



- Skin-on triple cooked chips (VG, NGI) 4.50
- Sweet potato fries (VG, NGI) 4.50
- Sautéed new potatoes (V, VG*, NGI) 4.50
- Dressed house salad (VG, NGI) 4
- Beer battered onion rings (V) 4.50
- Homemade garlic flatbread (V, VG*) 4.50
- Cauliflower Cheese (V, VG*, NGI) 5.50

sunday

MENU

One course	Two courses	Three courses
£17	£22	£27

Balcony
BAR

The first floor balcony bar is open from midday and offers stunning views over our private lake and woodlands. The perfect spot to enjoy a signature cocktail with a view after your meal.

V - vegetarian VG - vegan VG* - can be adapted to contain vegan ingredients NGI - non gluten containing ingredients NGI* - can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item.

Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy.